

# the wine trust

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## Paul Lato Background

**Owner:** Paul Lato

**Country:** United States / California

**Founded:** 2002

**Annual Production:** 4,500cs

**Description:** In 2002, Polish-born Paul Lato left a successful career as a sommelier to pursue his dream of becoming a winemaker. With help from a number of California's top winemakers, his initial production totaled just 500 cases. In the years since, Lato has cemented a reputation as one of California's top winemakers – his wines are routinely showered with exceptional critical ratings and sell-out via mailing list.

## Wine Notes – 2018 Paul Lato Matinee Pinot Noir Santa Barbara County

Paul Lato's story is as exceptional as his wines. Born in Poland, Lato was a successful sommelier in Toronto but harbored a dream of becoming a winemaker. After stints working for Jim Clendenen (proprietor of California Pinot pioneer Au Bon Climat) and as a cellar-rat at Bien Nacido, Lato began making his own wines in 2002. Fast forward two decades, a chance meeting with Robert Parker and fortuitously-timed help from Thomas Keller and Paul Lato Winery is now widely considered one of California's top producers of Burgundian and Rhone varietals, with a trove of critical accolades. Matinee is Lato's most accessible Pinot Noir offering and is composed of grapes from three of Santa Barbara's top vineyards (John Sebastiano, Zotovitch and Sierra Madre). Made with a lower proportion of new French oak than the single vineyard series, Matinee is made for earlier consumption and features a gracefully perfumed notes of red berries, wild spices and blueberries.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	Santa Barbara County – John Sebastiano and Zotovitch Vineyards in Sta. Rita Hills AVA and Sierra Madre Vineyard in Santa Maria AVA
<b>Production Volume:</b>	300 cases
<b>Vineyard Characteristics:</b>	Certified sustainable, 12-25 year old vines, diatomaceous earth / sandy loam soils, west and southwest facing, gently sloping
<b>Wine-Making / Vinification:</b>	Hand-harvested 100% destemmed fruit 21-day fermentation in 2-ton stainless steel tanks using mix of native and select yeast, aged 6-10 months on primary lees, racked and returned to fine lees Aged 13 months in 40/60 new/neutral French oak, filtered, 30ppm SO <sub>2</sub> , 6 months bottle age
<b>Alcohol / Volume:</b>	14.1%
<b>Residual Sugar:</b>	0 g/L